

**Mill Street Grill**  
**Dinner Features**  
**December 30<sup>th</sup>, 2024**

**Soups**

	<u>Cup</u>	<u>Bowl</u>
<b>Potato Leek</b>	<b>5.99</b>	<b>7.99</b>
<b>Chicken Tortilla Soup</b>	<b>5.99</b>	<b>7.99</b>

**Appetizers**

<b>Crab Dip</b> – Creamy crab dip served piping hot with pita chips.	<b>16.99</b>
<b>Caribbean Jerk Wings</b> - Crispy jumbo chicken wings tossed in a Jerk spiced -chipotle pepper sauce; served with Ranch cheese dressing and celery sticks.	<b>14.99</b>
<b>Fried Oysters</b> - Served with Remoulade sauce.	<b>16.99</b>
<b>Steamed Mussels</b> - Fresh mussels sauteed in white wine, butter, lemon, parsley, and garlic. Served with sun-dried tomato toast.	<b>15.99</b>

**Features**

<b>Rack of Lamb with Madeira Wine Sauce</b> - Chargrilled tarragon and rosemary marinated full rack of lamb served over a Madeira wine sauce with mushrooms, onions, garlic, and basil.	<b>40.99</b>
<b>Barbequed Beef Ribs</b> - A half rack of barbequed beef ribs served with coleslaw.	<b>23.99</b>
<b>Bacon Wrapped Monkfish</b> - Pan-seared in olive oil with white wine, onions, Roma tomatoes, capers, garlic, and basil.	<b>25.99</b>
<b>Brandy Bleu Cheese Filet Mignon</b> - 7-ounce beef tenderloin sauteed in a creamy Brandy sauce with bleu cheese crumbles.	<b>45.99</b>
<b>Grilled Filet Mignon</b> - Chargrilled 7-ounce beef tenderloin.	<b>43.99</b>
<b>Sweet Potato Crusted Rockfish</b> - Pan-seared sweet potato crusted fresh Chesapeake Bay Rockfish served over a white wine-Parmesan cream sauce.	<b>27.99</b>
<b>Mediterranean Seafood Linguini</b> – Sea Scallops, shrimp, and mussels sauteed in a red wine marinara sauce with mushrooms, onions, roasted red peppers, basil, and garlic. Topped with Parmesan cheese.	<b>38.99</b>
<b>Duck Marsala with Wild Mushroom Ravioli</b> - Grilled duck breast over wild mushroom and cheese stuffed ravioli tossed in a Marsala wine sauce with mushrooms, onions, roasted garlic, and basil. Topped with Parmesan cheese.	<b>33.99</b>
<b>Blackened Yellowfin Tuna</b> - Pan-seared Cajun spiced Yellowfin tuna topped with sundried tomato-herb butter.	<b>24.99</b>
<b>Vegetable of the Day – Succotash</b> (Medley of Lima Beans, Corn & Bell Pepper)	

**Beer**

<b>Port City Pizza Night</b> - Amber in color, Pizza Night has a medium body with a crisp and toasty malt backbone that is balanced by notes of citrus and spicy tones implemented using Czech hops.	<b>8.99</b>
<b>Blue Mountain Juicy Moves</b> - A Galaxy-hopped juicy IPA dripping with delicious southern hemisphere hop flavor.	<b>6.99</b>
<b>Poppi Ginger Lime</b> – A refreshing non-alcoholic prebiotic seltzer.	<b>5.99</b>

**Wine**

	<u>Glass</u>	<u>Bottle</u>
<b>Alexander Valley Chardonnay</b> -Full bodied, well balanced with loads of fresh fruit flavor, apple, pear, vanilla along with floral notes and a hint of oak.	<b>9.99</b>	<b>28.99</b>
<b>LeGrand Noir GSM</b> – Red blend offers intense aromas of licorice, cocoa, and spice. On the palate, it is rich and complex with soft tannins.	<b>7.99</b>	<b>24.99</b>